

## DMZ Sauvignon Blanc 2016

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This wine has a pale, bright gold colour with green reflections. Upfront aromatics of passion fruit and citrus greet the nose following through to a rich palate yielding ripe fruit flavours with a nettle edge. A brisk acidity and stony minerality give natural freshness and length.

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**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** De Morgenzon

**winemaker :** Carl van der Merwe

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol   rs : 2.1 g/l   pH : 3.29   ta : 6.6 g/l

**type :** White   **style :** Dry   **body :** Full   **taste :** Fruity   **wooded**

**pack :** Bottle   **size :** 750ml   **closure :** Screwcap

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**2014:**

89 points Tim Atkin MW South Africa Report 2015

89 points Stephen Tanzer's Wine Cellar

87 points Wine Advocate

**2013:**

Grand Gold SAWi 2014

**2012:**

Top 10 FNB Sauvignon Blanc Awards

88 points Wine Spectator

4 stars Platter Guide

**2011:**

92 points Stephen Tanzer's International Wine Cellar

89 points Wine Spectator

89 points Wine Advocate

4 stars 2012 Platter Guide

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**in the vineyard :**

The fruit for DMZ Sauvignon Blanc is selected from premium trellised vineyards located on cool slopes of the Bottelary Hills in the Stellenboschkloof. Weathered granite soils and cooling ocean breezes create ideal ripening conditions for Sauvignon Blanc.

**in the cellar :**

Grapes were gently de-stemmed and lightly pressed, and the juice was treated carefully with minimal exposure to oxygen. It was cold settled overnight without the use of enzymes, then inoculated with selected yeasts, to preserve fruit flavours during fermentation. A long, cool fermentation was followed by extended time on the lees with periodic lees stirring to ensure texture and flavour marriage.

